



FORM PTO-1449

U.S. DEPARTMENT OF COMMERCE PATENT & TRADEMARK OFFICE

**SHEET 1 OF 2**  
(REV. 7-80)

**LIST OF REFERENCES CITED BY APPLICANT**

(Use Several Sheets if Necessary)

DOCKET NO.: 6727/OK318 SERIAL NO: 10/069,389  
APPLICANT: Arthur SCHAFER FILING DATE:  
CONFIRMATION NO: 3278

## U.S. PATENT DOCUMENTS

<u>*EXAMINER INITIALS</u>	<u>DOCUMENT NUMBER</u>	<u>DATE</u>	<u>NAME</u>	<u>CLASS</u>	<u>SUBCLASS</u>	<u>FILING DATE</u>
	1. 5,557,883	Sep. 1996	Walker	47	46	
	2. 5,411,561	May 1995	Conley	47	58	

## **FOREIGN PATENT DOCUMENTS**

\*EXAMINER DOCUMENT TRANSLATION  
INITIALS NUMBER DATE COUNTRY CLASS SUBCLASS YES NO

OTHER REFERENCES  
(INCLUDING AUTHOR, TITLE DATE, PERTINENT PAGES, ETC.)

\* EXAMINER  
INITIALS

Kon 3. Davis J.N., et al., "G.E. 1981. The constituents of tomato fruit - the influence of environment, nutrition and genotype." CRC Critical Reviews in Food Sci and Nutri. 15:205-280.

KJR 4. Grierson et al., 1986. "Fruit ripening and quality." In: Atherton, J.G. and Rudich, J. Eds.: Tomato Crop. Chapman and Hall, London, pp. 241-280.

*KSR* 5. R.J.L. and Scott, G.L., 1957. "The physical factors involved in the drying of Sultana grapes", Australian Journal of Agricultural Research, 8:444-459.

*Kop* 6. Nury, F.S. et al., 1973 "Fruits" In: Van Arsdel, W.B. Copley M.J. and Morgan, A.I., Eds.: Food Dehydration, Avi Publishing Co., Westport, Conn., Vol. 2, pp. 158-198.

Kerte S. Nahmewon June 1, 2004



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INITIALS

KOR 7. Baker, E.A., et al, 1982. "Composition of tomato fruit cuticles as related to fruit growth and development. In: Culter, D.F., Alvin, K.L. and Price, C.E., Eds.: The Plant Cuticle. Academic Press, London, pp. 33-44.

KOR 8. Ojimelukwe, P.C., 1994, "Effects of processing methods on absorbic acid retention and sensory characteristics of tomato products", J. Food Sci. Technol. 31:247-148.

KOR 9. Schaffer, A.A., et al., 1999, "Modification of carbohydrate content in developing tomato fruit, Hortscience 34:12-14.

KOR 10. Bernacchi D., et al., 1998, "Advanced backcross QTL analysis in tomato. Identification of QTLs for traits of agronomic importance from Lycopersicon hirsutum. Theor. Appl. Genet. 97:381-397.

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EXAMINER: Keith O. NolenDATE CONSIDERED: June 1, 2004

\*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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